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FROM RANGE TO RANGE

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A talk broadcast by Miss Ruth Van Deman, Bureau of Home Economics, Mr. Wallace Kadderly, Office of Information, and Announcer, broadcast Wednesday, August 28, 1940, in the Department of Agriculture period of the National Farm and Home Hour, by the National Broadcasting Company and a network of associate radio stations.

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KADDERLY:

From Washington----we bring you news and information from the Department of Agriculture....first..a report from the Bureau of Home Economics. For that, Ruth Van Deman is back.

ANNOUNCER:

With a ki yi yippes---  
We're right at our best  
Cause Ruth Van Deman  
Is back from the West

VAN DEMAN: (laughing)

Well, well. What is this? A put-up job?

KADDERLY:

Where's you 10-gallon hat?

ANNOUNCER:

And your bright kerchief?

KADDERLY:

And your boots and spurs?

VAN DEMAN:

Take it easy, gentlemen. I can't answer three questions at once.

KADDERLY:

Oh well, never mind. Roger and I just wanted to make sure you knew that we knew you'd been in the West.

VAN DEMAN:

It was marvelous, no getting around that. Patches of snow on the mountains --- clear rushing streams--- tall pines --- beautiful wild flowers, cool dry air to breathe --- but....

KADDERLY:

But what?

VAN DEMAN: (pointedly)

I think you may be more interested in the barbecues, and fish-frys, and steak frys.

KADDERLY:

You think just right. If I have to choose between scenery and food.... well, you can't blame a fellow for ....

(over)

VAN DEMAN:

I know, I know. You don't have to apologize...And you'd have liked the ranch we visited.

KADDERLY:

The ranch! Then Roger and I weren't so far off when we kidded you about the 10-gallon hat, and the boots and spurs.

VAN DEMAN:

Oh, yes, you were. Far off the track, Wallace. This was a real, honest-to-goodness ranch...not a dude ranch..... Real cowboys were doing the riding on this ranch...working to produce that very excellent beef and lamb that you like so well.

KADDERLY:

What did you do on this ranch?

VAN DEMAN:

Used my eyes chiefly.....tried to take it all in. I'd never been on a big cattle ranch before. They were putting up hay. And when they put up hay from 2,000 acres of mountain meadows, it's a real operation.

KADDERLY:

2,000 acres...By the way, where is this ranch?

VAN DEMAN:

In Colorado, on the western slope of the Rockies, in what they call North Park. As you know, "park" out there really means "valley."

KADDERLY:

Yes, I know. And North Park hay is famous. It's shipped East sometimes, to feed race horses.

VAN DEMAN:

It was a great sight...those men making hay with the aid of motors, horses, and good elbow grease....with the Rocky Mountains behind them there, like a backdrop for a stage set in the theater. After our visit to the hay field I sat on a 20-foot corral fence, and watched .....

KADDERLY:

Wait a minute...how high was that fence?

VAN DEMAN:

Well, maybe it was 12 feet. Anyhow it was an awfully high fence to climb...

KADDERLY:

It got you out of the way of the wild horses though, didn't it?

VAN DEMAN:

It certainly did. I was glad to hold on to a post while the cowhands went about their regular business of roping and branding calves. After that they gave us a demonstration of how to ride bucking broncos.

KADDERLY:

You learn how to do it?

VAN DEMAN:

No, thank you.

KADDERLY:

Pshaw.

VAN DEMAN:

But Wallace, I did see the chuck wagon with its funny little stove pipe sticking up through the roof.

KADDERLY:

Always bringing my mind back to food....Ruth, the West hasn't changed you a bit.

VAN DEMAN:

Maybe not, but it did impress me. The ranch work, the purebred Herefords, the well-trained horses, the acres and acres of grass...they impressed me very much. And then when I came back here to Washington, the first thing I saw on my desk was a new bulletin called "Western Grass."

KADDERLY:

I've seen that too...excellent pictures in it of the range country, showing where our meat, and wool, and leather come from. A look at these is almost as good as a visit to a ranch, isn't it, Ruth?

VAN DEMAN:

Well, not quite. But you don't get the corral dust in your nose. And this bulletin gives a lot of facts nobody told me out there about the western range, and how to keep the grass growing.

KADDERLY:

May I see that copy just for a minute?

VAN DEMAN:

I've marked some places I thought you might want to read aloud.

KADDERLY:

Sure...(pause) I see you marked the very first sentence: "Three and a half centuries ago, the range industry was born in the great Southwest when Spanish conquistadors brought horses, cattle, and sheep from old Mexico across the Rio Grande into Texas."

VAN DEMAN:

And a lot's happened since then. Now the so-called western range covers over 700 million acres.

KADDERLY:

Yes, "nearly 40 percent of the total land area of the continental United States," this bulletin says.



VAN DEMAN:

But, read that next.

KADDERLY:

"About 80 percent of the entire range area is eroding to some degree. Nearly half of the eroding range is pouring silt into major western streams and reservoirs, damaging irrigation, power, and municipal water projects. Floods, many of which strike into agricultural sections farther east, are increasing in frequency, number and destructiveness."

VAN DEMAN:

There's a brighter side though. Look at those pictures showing how ranchmen are stopping erosion.

KADDERLY:

Yes, here's one on re-seeded range. Another on new watering places to distribute grazing more evenly...and spreader dams to divert water from gullies to the grass...These pictures illustrate practices used in Triple A range conservation programs.

Well, good grass and plenty of it is needed to produce fat cattle and good beefsteak...

VAN DEMAN:

Now who's bringing the subject around to food.

KADDERLY:

You haven't told us yet about that barbecue or the fish fry. What kind of fish were they?

VAN DEMAN:

Rainbow trout.

KADDERLY:

You catch 'em?

VAN DEMAN:

No, a better fisherman than I caught 'em. And a better cook fried 'em... ..Mr. Glenn Kinghorn, from the Colorado State College of Agriculture. I offered to help him, but his answer was to give me one to sample...all hot and crisp right out of the frying pan.

KADDERLY:

Eat 'em "by hand" like roasting ears. I can eat six.

VAN DEMAN:

I ate three myself...And then the steak fry. That was over on the Eastern slope in a spot called Beaver Meadows.

KADDERLY:

Outdoors of course.

VAN DEMAN:

Oh certainly...the great open spaces.

KADDERLY:

Nothing like it!

VAN DEMAN:

Nothing! And the steak we had was as tender as any beef I ever ate. A loin boned out and sliced thin. When it was cooked each piece just fitted into a roll.

KADDERLY:

Did you approve of the way it was cooked?

VAN DEMAN:

Very much so. In a pan over hot coals. The heat was moderate most of the time. The steak was not covered. It was not cooked in a lot of fat. There was no water added. It was really pan broiled.

KADDERLY:

Ruth! At a time like this---when I'm mentally in the midst of a juicy steak ---you talk about the cold, scientific principles of cooking.

VAN DEMAN:

I deny they are cold. I'm talking about the principles of applying heat to meat to make it taste good.

KADDERLY:

Next you'll be handing me a home economics bulletin on cooking meat.

VAN DEMAN:

You're beating me to the draw, as they say in the West. Here it is.

KADDERLY:

"Cooking Beef According to the Cut." How to broil a steak on the range.

VAN DEMAN:

The kitchen range...

KADDERLY:

Yes, we seem to be following beef from grass range to kitchen range, today... In this leaflet on cooking beef, I'm glad to see how to cook the perfect pot roast and Swiss steak. All of a beef carcass isn't tenderloin. And I see here broiled hamburger on onion rings. That always rings the bell with me.

VAN DEMAN:

Moderate temperature to keep in the juices...that's the guiding principle.

KADDERLY:

How's the supply of this leaflet, "Cooking Beef According to the Cut?" Plenty of them on hand?

VAN DEMAN:

Yes, plenty. And I'm sure there are plenty on hand of the Triple A bulletin, "Western Grass."

KADDERLY:

Then we can offer two for the price of one---and that price is nothing at all. Both are free. Farm and Home friends, to get these two leaflets that Ruth Van Deman has talked about today - "Cooking Beef According to the Cut" and "Western Grass" address a card or letter to the Bureau of Home Economics, Washington, D.C. Ask for "Cooking Beef According to the Cut," and "Western Grass." The Bureau of Home Economics, Washington, D. C.

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